

284 50

Truite aux Amandes

pan roasted trout with almonds, brown butter & blue lake beans

\$12.50

Sauton aux Poireaux

sautéed Atlantic salmon with melted leeks &

294 50

Moules au Gratin et à la Montarde

luscious mussels steamed in white wine, onions &

# BOUCHON

Mouques à l'Alsacienne

sautéed gnoccoli with a ragout of  
winter vegetables, beurre noisette & sage

\$12.50

Tartine du Jour

open faced sandwich served on toasted leaven  
with french fries

\$16.95

Croque Madame

toasted ham & cheese sandwich on brioche with

290



## FRUITS DE MER

### Grand Plateau

1 lobster, 16 oysters, 8 shrimp,  
8 clams, 8 mussels, seasonal crab,  
special selection

\$85.00

### Petit Plateau

1/2 lobster, 8 oysters, 4 shrimp,  
4 clams, 6 mussels

\$45.00

### Huîtres

oysters

\$15.00/1/2 doz

### Moules

mussels

\$2.50/1/2 doz

### Crevettes

shrimp

\$16.00/1/2 doz

### Demi-Homard

1/2 lobster

market price

### Palourdes

clams

\$1.75/piece

### Crabe

crab

priced daily

## SALADES

### Salade Maraîchère au Chèvre Chaud et Noisettes

mixed greens with Dijon mustard  
vinaigrette, warm goat cheese  
& toasted hazelnuts

\$9.50

## { PLATS PRINCIPAUX }

### Gigot d' Agneau

roasted leg of lamb with flageolet beans in a thyme jus

\$23.50

### Steak Frites

a pan seared prime flatiron served with  
maître d'hôtel butter & french fries

\$27.50

### Poulet Rôti Forestière

roasted chicken with a ragoût of wild mushrooms

\$19.50

### Boudin Noir

blood sausage with potato purée & caramelized  
apples

\$18.95

### Boeuf Bourguigonne

red wine braised beef shortribs with  
button mushrooms, bacon lardons, sweet carrots  
and buttered noodles

\$26.50

### Truite aux Amandes

pan roasted trout with almonds, brown butter &  
blue lake beans

\$19.50

### Saumon aux Poireaux

sautéed Atlantic salmon with melted leeks &  
sauce beurre blanc

\$24.50

### Moules au Safran et à la Moutarde

hugobot mussels steamed in white wine, mustard &

## CAVIAR

(2 oz.)

with toasted brioche  
& crème fraîche

### California Estate Osetra

\$95.00

## HORS-D'OEUVRES

### Terrine de Foie Gras de Canard

with toasted baguette

\$45.00

(5 oz.)

### Soupe à l'Oignon

\$8.50

### Soupe du Jour

\$8.00

### Quiche du Jour

\$13.50

### Olives

marinated olives

\$4.50

### Beignets de Brandade de Morue

cod brandade with  
tomato confit & fried sage



**Salade d'Endives et de Pomme  
au Roquefort et aux Noix**

endive salad with Roquefort, apple,  
toasted walnuts & walnut vinaigrette

\$9.75

**Laitue**

bibb lettuce with garden herbs

\$8.50

**Salade de Poireaux Frais**

chilled leeks vinaigrette

with egg mimosa

\$10.50

**Salade Frisée aux Lardons  
et Oeuf Poché**

frisée salad with bacon lardons,  
poached egg & warm bacon vinaigrette

\$11.25

**FROMAGE**

(Served with honeycomb)

**Chevrepaille**

goats milk

**Crottin de Champcol**

goats milk

**Gaperon**

cows milk

**Perail du Larzac**

sheeps milk

**Fourme d'Ambert  
avec Sauternes**

cows milk

**Petit Agour**

sheeps milk

\$9.00 ea. / 3 pc (tasting portion) \$12.50

\$21.50

**Nocques à l'Alsacienne**

sautéed gnocchi with a ragoût of  
winter vegetables, beurre noisette & sage

\$18.95

**Tartine du Jour**

open faced sandwich served on toasted levain  
with french fries

\$16.95

**Croque Madame**

toasted ham & cheese sandwich on brioche with  
a fried egg & mornay sauce served with french fries

\$15.95

**Pâté de Campagne**

country style pâté with watercress,  
cornichons & radishes

\$11.75

**Rillettes aux deux Saumons**

fresh & smoked salmon rillettes  
with toasted croûtons

\$13.50

**Saucisson à l'Ail et Lentilles**

garlic sausage with french green lentils,  
garlic confit & pearl onions

\$12.75

**DESSERTS**

**Profiteroles**

vanilla ice cream  
& chocolate sauce

\$8.50

**Crème Caramel**

caramel custard

\$7.50

**Tarte au Citron**

lemon tart

\$8.00

**Crème Glacée/  
Sorbet de Fruits**

ice cream/sorbet

\$2.50/scoop

**Pot de Crème**

infused custard

\$7.50

**Mousse au Chocolat Noir**

dark chocolate mousse

\$7.50

**A LA CARTE**

**Pommes Frites**

french fries

\$4.75

**Haricots Verts**

french green beans

\$4.50

**Chou-fleur**

cauliflower gratin

\$4.50

**Epinard**

sautéed spinach

\$4.00

**Purée de Pomme  
de Terre**

potato purée

\$4.00

**Macaroni au  
Gratin**

macaroni gratin

\$4.75

Las Vegas, Nevada, telephone 702-414-6200

20% Gratuity for parties of 6 or more